



MESSARĒA
WINERY



ALKAR Potamissi 2022

The vintage

The vintage conditions through 2022 led to a very good harvest. Specifically, the winter was cold with normal seasonal temperatures. We observed important snowfalls during the last week of January and measured 280mm of rainfall from September 2021 to September 2022. Even though the winds were strong all year around, their summertime intensity was mild compared to previous years. General conditions throughout most of the vegetation cycle were extremely favorable, resulting in a normal and consistent growth of the vines. A significant late August rainfall revitalized the grapes without affecting their quality. Harvesting begun on the 12th of September. The produced must had a mild intensity on the nose and a subtle structure on the mouth feel with marked acidity.

The vineyard

Location: selection of vineyards situated amongst the villages of Falatados, Myrsini and Messi.

Altitude: 350-400m

Soil: mainly sandy, created by the degradation of the granitic bedrock

Grape variety

100% Potamisi White
PGI Cyclades

Winemaking

The grapes were carefully picked by hand, and then gently pressed without destemming in horizontal pneumatic press. The juice fermented in concrete tanks between 17-19°C. The wine remained "sur lies" for 9 months.

Wine analysis

Alc/Vol: 12,9%
Acidity: 6,2 g/l
Residual sugars: 1,3 g/l
pH: 3,37

Taste description

Bright, pale straw color with hints of pear, honeysuckle and sage on the nose and refreshing acidity on the mouth. The mid-palate is round and delicate, pleasant with a salty touch. The finish is long lasting and balances well with the naturally phenolic grip of the variety.